



Department of Public Health and Social Services  
Division of Environmental Health  
**Food Establishment Inspection Report**



Establishment Name: Elite Bakery-Retail

Permit Holder: Ambros Tinong's Bakery (Guam) Inc.

Inspection Date: 4/19/18

Sanitary Permit No.: 170002111

Location: Lot 2145-6 Tamuning, Guam

Time In: 10:15 Time Out: 5:25 Establishment Type: Retail Area Number: 7 Phone Number: 646-4127  
Inspection Reason: Complaint Regular Grade: D Rating: 52  
No. of Risk Factor/Intervention Violations: 7 Follow-up: Yes Risk category:  
No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 1

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.  
**IN** = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection  
**R** = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Supervision</b>						<b>Potentially Hazardous Food (TCS Food)</b>					
1	Out	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures			6
<b>Employee Health</b>						17	N/A	Proper reheating procedures for hot			6
2	Out	Management awareness; policy present	N	N	6	18	N/A	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	In	Proper hot holding temperatures			6
<b>Good Hygienic Practices</b>						20	Out	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	Out	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth			6	<b>Consumer Advisory</b>					
<b>Preventing Contamination by Hands</b>						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	Out	Hands clean and properly washed	N	N	6	<b>Highly Susceptible Populations</b>					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	In	Adequate handwashing facilities supplied and accessible			6	<b>Chemical</b>					
<b>Approved Source</b>						24	IN	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	<b>Conformance with Approved Procedures</b>					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	<b>Risk Factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. <b>Public Health interventions</b> are control measures to prevent foodborne illness or injury.					
<b>Protection from Contamination</b>						<b>GOOD RETAIL PRACTICES</b>					
13	OUT	Food separated and protected	N	N	6	<b>Good Retail Practices</b> are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. <b>COS</b> = Corrected on-site during inspection <b>R</b> = Repeat violation <b>PTS</b> = Demerit points					
14	OUT	Food contact surfaces: cleaned and sanitized	N	N	6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6						
<b>Safe Food and Water</b>						<b>Proper Use of Utensils</b>					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens:			1
<b>Variance obtained for specialized</b>											

Person in Charge (Print and Sign) Ambros Tinong

Date: 4/19/2018

DEH Inspector (Print and Sign) Leilani Navarro

4/19/2018

Secondary Inspector: Vener Raymundo

4/19/2018

Tertiary Inspector:



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29		Variance obtained for specialized processing methods			1	41		properly stored, dried, handled			1
<b>Food Temperature Control</b>						42		Single-use/single-service articles: properly stored, used			1
30	Out	Proper cooling methods used; adequate equipment for temperature control	N	N	1	43		Gloves used properly			1
31		Plant food properly cooked for hot holding			1	<b>Utensils, Equipment and Vending</b>					
32		Approved thawing methods used			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
33	Out	Thermometer provided and accurate	N	N	1	45	Out	Warewashing facilities: installed, maintained, used; test strips	N	N	1
<b>Food Identification</b>						46	Out	Nonfood-contact surfaces clean	N	N	1
34	Out	Food properly labeled; original container	N	N	1	<b>Physical Facilities</b>					
<b>Prevention of Food Contamination</b>						47		Hot & cold water available, adequate pressure			2
35	Out	Insects, rodents, and animals not present	N	N	2	48		Plumbing installed; proper backflow devices			2
36		Contamination prevented during food preparation, storage & display			1	49		Sewage and wastewater properly disposed			2
37	Out	Personal cleanliness	Y	N	1	50	Out	Toilet facilities: properly constructed, supplied, & cleaned	N	N	2
38		Wiping cloths: properly used and stored			1	51		Garbage/refuse properly disposed; facilities maintained			2
39		Washing fruits and vegetables			1	52	Out	Physical facilities installed, maintained, and clean	N	N	1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						53		Adequate ventilation and lighting; designated areas use			1
						<b>Documents and Placards</b>					
						54		Sanitary Permit, Health Certificates			2

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Tuna sandwich / Front counter	71.5		
Ham sandwich / Front counter	66.5		
Cut potatoes and carrots / Display chiller 1	53.5		
Raw shelled egg / Display chiller 1	47.5; 51.5		
Banana pie / Display chiller 1	44.0		
Custard pie / Display chiller 2	37.5		
Chicken siopao / Steamer	158.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted today in response to three complaints: Complaint No. 17-025B regarding establishment floors with mold and trash cluttered everywhere; Complaint No. 18-069B regarding hair found in pastries; and Complaint No. 18-070B regarding presence of cockroaches in the facility. Evidence was found to support all three complaints, and the following violations were observed:	
1	Person-in-charge (PIC) did not have a Manager's Certificate (COS: PIC registered for the class at GCC during the inspection.) In addition, PIC did not perform necessary duties to ensure compliance with the Guam Food Code (GFC).  PIC shall perform his duties to ensure that food safety practices are being implemented.	
	No employee health policy was in place	

Person in Charge (Print and Sign) Ambros Tinong

Date:

4/19/2018

DEH Inspector (Print and Sign) Leilani Navarro

*Leilani Navarro*

4/19/2018

Secondary Inspector: Vener Raymundo

*Vener Raymundo*

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2	No employee health policy was in place.  Employee health policy shall be in place to ensure training on proper exclusion or restriction of sick employees.	
6	An employee did not wash his hands after throwing garbage and before handling food and utensils.  Hands shall be properly washed when changing tasks to prevent contamination of food by hand.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
13	Various food items and drinks for employee consumption were being stored in chillers together with food intended to be served to customers. Some food in the chillers were not covered.  Personal food items shall be separated from food for customers to prevent cross-contamination. Food shall be covered to protect from contamination.	
14	PIC said that they do not use any sanitizer for cleaning their equipment and utensils and that they only use detergent for washing dishes in the three compartment sink. No sanitizer was in sight during this inspection.  Food contact surfaces shall be properly cleaned and sanitized using an approved sanitizer to ensure that germs are killed.	
20	Time and Temperature Control for Safety (TCS) foods such as tuna sandwich, ham sandwich, and raw shelled eggs did not meet internal temperature requirement for cold holding. All said food items were discarded.  TCS food shall be kept at internal temperature of 41F or below for cold holding to limit growth or germs or toxins.	
21	Some TCS food such as cut potatoes and carrots, cheese, and various sandwiches were kept in refrigeration without date marking.  TCS food kept in refrigeration for more than 24 hours shall be properly date-marked to ensure timely disposition.	
30	Ambient air temperature in the display chiller to the left of the door leading to the bakery was reading 68F on the refrigerator thermometer. PIC could not remember when this chill unit was last serviced.  Equipment for temperature control shall be adequate to ensure that TCS food are stored at the proper temperature.	
33	Food thermometer not provided.  Food thermometer shall be provided to facilitate monitoring of internal temperatures of food.	
34	Several food items in the chillers such as bread fruit and custard that were not in their original container were not labeled.  Food not in their original container shall be properly labeled to facilitate correct identification.	

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	Gap/outer opening was found on the side, middle, and top corner of the front door. Gap was also found on top corner	

Person in Charge (Print and Sign)	Ambros Tinong		Date:	4/19/2018
DEH Inspector (Print and Sign)	Leilani Navarro			4/19/2018
Secondary Inspector:	Vener Raymundo			4/19/2018
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35	of door leading to the bakery. One ceiling tile in the dry storage area was missing. Gaps/holes found around pipes and on walls throughout the retail store.  Gaps, voids, holes, and outer openings shall be sealed to prevent entry of pests.	
37	The employee that was serving the pastries and breads was not wearing a hair restraint (COS: Employee put on a cap to cover her hair.)  Food handlers shall wear hair restraint to prevent physical contamination of food.	
45	No test strip was provided for the warewashing sink.  Test strip shall be provided and used to ensure correct dilution of sanitizing solution.	
46	Food particles and dark stains found on shelves and doors of chill units.  Non-food contact surfaces shall be kept clean to prevent cross-contamination.	
50	Ceiling in the women's restroom was made of bare wood. Floor drain cover in the men's restroom was in disrepair.  Toilet facilities shall be properly constructed and kept in good repair to facilitate proper cleaning and prevent entry of pests.	
52	Numerous trash and garbage found littered throughout the retail floor. A huge amount of unused equipment and cardboard boxes were being stored in the dry storage area.  Physical facilities shall be kept clean and free of unnecessary articles to prevent harborage of pests.	
	Based on its close proximity to the bakery, it appears that this retail store is likewise affected by the imminent health hazard caused by rodent and roach infestation. Sanitary Permit is hereby suspended until all cited violations have been corrected and the following additional requirements, pursuant to GFC Section 8-102.10, to address pest infestation are met:	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	1. Written documentation from the establishment's primary pest control contractor (PCC) regarding the service provided to include name of pesticide used; number(s) of baits, traps, and other methods used; location of application; observations of each service conducted; and any other relevant information needed shall be provided.	
	2. Written documentation from the PCC that no pest activity was observed for three consecutive days shall be provided.  3. A written cleaning schedule that indicates areas to be cleaned and sanitized, how it will be conducted, and how often it will be done shall be provided.	
	4. Seal all openings to the facility with pest-proof materials, such as metal, to prevent access.  5. Clean and sanitize all surfaces prior to operation.	
	Retrieved "A" Placard and Sanitary Permit. Posted "D" Placard No. 00174 and "Notice of Closure" Placard on the front door. Issued Notice of Closure letter and re-inspection request form with instructions. A \$100 re-inspections fee shall be paid to the Department of Public Health and Social Services upon successful	

Person in Charge (Print and Sign) Ambros Tinong

*Ambros Tinong*

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completion of a follow-up inspection.

Photos of the violations were taken.  
Discussed this report with owner, Ambros Tinong.

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